



Lenore Nolan-Ryan Cooking School

She has a name that baseball fans can easily recall, but it's the owner's personality that makes the Lenore Nolan-Ryan Cooking School so memorable. This vivacious chef—a Miami native—and her colorful commercial kitchen are found in the charming village of Lauderdale-by-the-Sea, where one can enjoy walking off a hearty repast in the salt air. Nolan-Ryan intersperses her busy catering calendar with cooking classes beginning in October and running through spring. “We try to hold each class to around eight to twelve people,” says her busy assistant Tina McClure, who sends out monthly e-mail “blasts” to subscribers wanting a heads-up on opportunities.

The adventuresome Nolan-Ryan spends her summers working aboard a

motor yacht that cruises Alaska's Inside Passage, never knowing who will charter the vessel upon which she struts her culinary stuff. As a result, Nolan-Ryan once found herself in a position that would thrill some chefs and terrify others, when the family boarding the ship was none other than that of Mario Batali, the Croc- and shorts-wearing, pony-tailed chef/restaurateur whose cooking shows, eateries, and books have earned him countless devotees. A blog on Nolan-Ryan's Web site (www.lenorenolanryan.com) describes her exciting week with *la famiglia* Batali.

A quick glance at Nolan-Ryan's personal history—hanging out in her father's Havana casino and years as a restaurateur in San Francisco—underscores the multicultural foundation for her classes. Her bright, cheery kitchen sports a collection of unique serving dishes, and students can spend their days exploring the pedestrian-friendly environs of Lauderdale-by-the-Sea before lunging into a fun, hands-on evening class (they run about two- and a half hours). “Savory Shellfish,” “Demystifying the Olive,” and “5 Ingredients/30 Minutes” are but a sampling of the popular classes offered at the school.

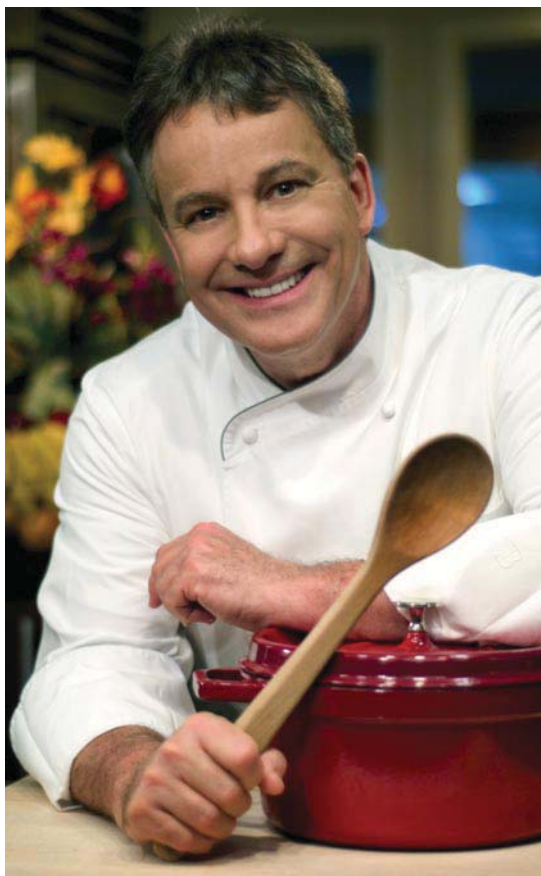
Lenore Nolan-Ryan Cooking School & Catering Company, 954-491-2340, www.lenorenolanryan.com

Chef Jean-Pierre's Cooking School

If you've dreamed of visiting Provence and learning to cook from a French master, the Lauderdale area has another option custom-tailored to your desires. Chef Jean-Pierre's Cooking School, located near the Las Olas district, is helmed by the charming Jean-Pierre Brehier, who makes regular appearances on NBC's *Today* show as well as *Larry King Live*, *Crook & Chase*, and the Lifetime and PBS networks.

Brehier, an internationally renowned chef, author, and restaurateur who personally instructs many of his eagerly awaited classes, hails from Aix-en-

Take a trip to the Fort Lauderdale area and learn from chefs like Jean-Pierre Brehier (left) and Lenore Nolan-Ryan (top right).



Provence and grew up at the apron strings of a Cordon Bleu chef who just happened to be his *maman*. Inspired, the young Frenchman rose to a Michelin three-star apprenticeship and worked at several famous venues on the Riviera before opening the Left Bank Restaurant in Fort Lauderdale, which *Gourmet*, *Travel & Leisure*, and *Bon Appetit* magazines have all cited as one of America's best restaurants for over two decades.

The charming Brehier has a killer Web site, which details, months in advance, each class offered at his school. You can read all about each class, see who's teaching it and how many spaces are left, book online, or add yourself to a waiting list. Fees are \$100 for small, hands-on classes, while a whole cooking series can be enjoyed for \$315. (Demonstrations are only \$58.) Several illustrious guest chefs and sommeliers also instruct eager students, and the mailing list alone has more than fifty-four thousand members.

Thanksgiving-oriented classes are scheduled at the school for November, to motivate chefs wanting to spice up the family tradition. Chef Brehier will be teaching most of the December classes, and while it's a busy month for most family cooks, an East Coast getaway could alleviate holiday stress and get the creative juices flowing. Sommelier Eric Hemer discusses holiday wines on December 19, while students learn to prepare complementary holiday dishes.

Chef Jean-Pierre's Cooking School, 954-563-2700, www.chefjp.com